FOOD PROCESSOR

Model Number:
169203
UPC: 681131692038

Customer Assistance
1 877 207 0923 (US)
1 877 556 0973 (Canada)

Thank you for purchasing this GE appliance.
In keeping with the GE ecomagination initiative, please consider the option to recycle the packaging material and donate any appliance you are no longer using.

To read more about GE's ecomagination commitment, visit:
ge.ecomagination.com

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- **Read all instructions.**
- To protect against risk of electrical shock, do not immerse the cord or the food processor's base in water or other liquid. If base or cord falls into liquid, unplug the cord from outlet immediately. Do not reach into the liquid.
- Close supervision is necessary when the food processor is used near children. Never allow a child to use this product.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts. Keep hands, hair, clothing as well as spatulas and other utensils away from processor tools during operation, to prevent personal injury and/or damage to the appliance. A scraper may be used but must be used only when the food processor is not running.
- Never put your fingers into the feed chute or tube. Always use food pusher.
- Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- The use of attachments, not recommended by the manufacturer may cause injury to persons.
- Do not use outdoors or in a damp area.
- Do not let cord hang over edge of table or counter.
- Remove chopper, slicer/grater or dough kneader from food processor before washing.
- Blades of chopper and slicer/grater are sharp. Handle carefully.
- Always operate food processor with lid locked in place.
- When using food processor do not remove lid until the blade has stopped rotating.
- Do not process for longer than the time periods recommended.
- Do not fill the processing container more than 80% of its capacity.
- Do not process hot foodstuffs.
- Container must be properly in place before operating the appliance.
- Do not place food processor on or near a hot burner (gas or electric).
- Do not use appliance for other than intended use.
- Do not use the appliance without the interlock construction disengaged to avoid injury.

SAVE THESE INSTRUCTIONS!

ADDITIONAL SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY.**

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

EXTENSION CORDS

A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used,

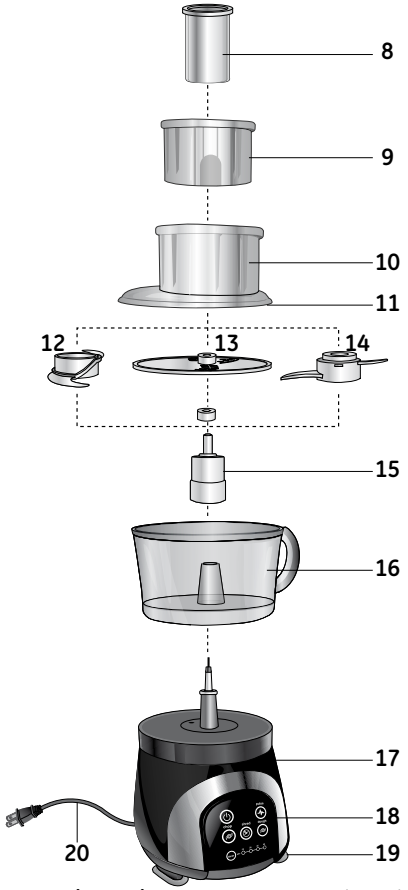
1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and

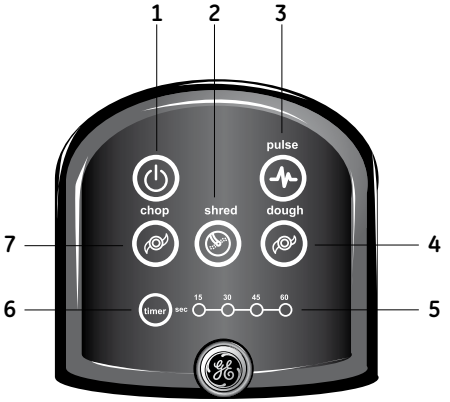
2) The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over, snagged, or pulled on unintentionally (especially by children).

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

PARTS





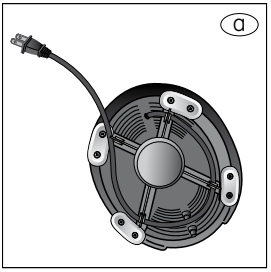
Control panel:

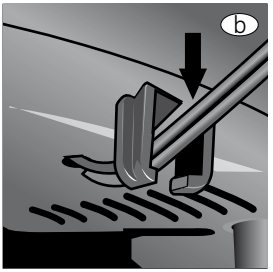
1. ⏻ on/off button
2. **slice/shred blade** button
3. **pulse** button
4. **dough blade** button
5. Timer LED
6. **timer** button
7. **chop blade** button

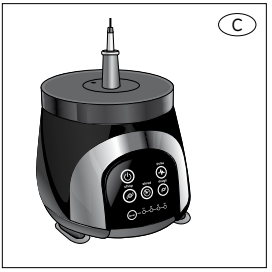
Main unit:

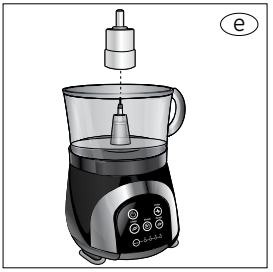
8. Food pusher
9. Food stopper
10. Feeding chute
11. Container lid
12. Chop blade
13. Slice/shred blade
14. Dough blade
15. Stem
16. Bowl
17. Base
18. Control panel
19. Suction feet
20. Power cord and plug

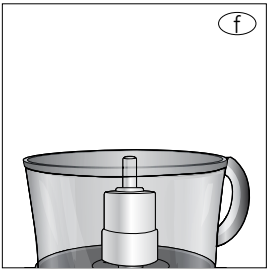
ILLUSTRATIONS











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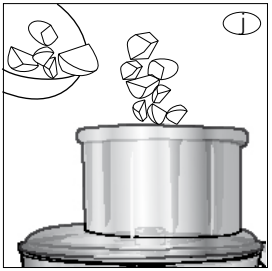

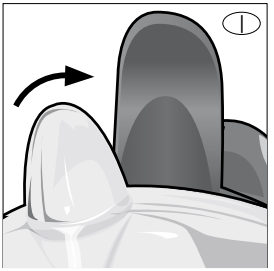

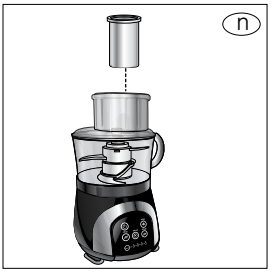

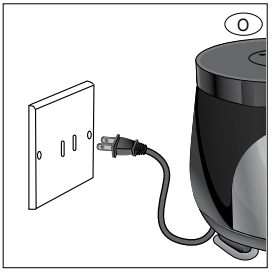

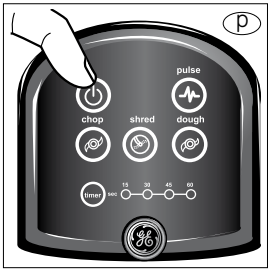

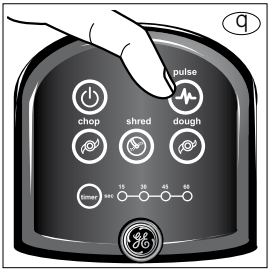

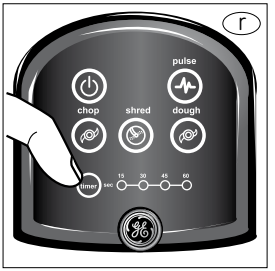

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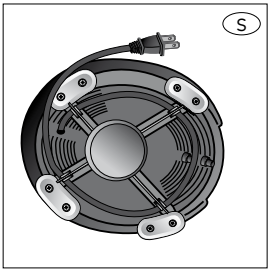

OPERATION

Before first use

- Remove all packaging materials, labels and/or stickers from your food processor.
- Clean your food processor thoroughly before using for the first time (↳ *Cleaning*). The food processor must not be connected to power during cleaning.

Warning: Do not immerse the food processor in water or any liquids *(ill. t)*. This may cause electric shock or damage the appliance.

Before operation

- Unwind the power cord **(20)** from the base **(17)** of food processor *(ill. a)*.
- Lead the power cord **(20)** through the guide on the bottom of base **(17)** *(ill. b)*.
- Place the suction feet **(19)** on the bottom of base **(17)** on a flat, even and steady surface *(ill. c)*.

Operating instructions

Always unplug the food processor from the outlet when putting on or taking off parts. Before plugging in the food processor, check that the electrical circuit is not overloaded with other appliances.

You can chop, knead, slice, or grate food with this appliance. To do so, insert the accessory needed for the action you want to perform. Please see the following sub-chapters to find out how to use the control panel, and how to assemble the appliance correctly.

Operating the control panel

To switch on the appliance, insert the plug into outlet. The on/off button **(1)** will light up.

There are two possibilities to process food:

1. To process manually:
   - Push the button **(2)**, **(4)** or **(7)**, which corresponds to the action you want to perform (↳ 3 following sub-chapters).
2. Programmed processing time (chop and dough function only):
   - Push the **timer** button **(6)** repeatedly *(ill. r)*. You can select a processing time of 15, 30, 45 or 60 seconds. The timer LED **(5)** indicates the selected time.
   - Push the button **(4)** or **(7)** to start processing for the programmed time.

Additionally, you can always push the **pulse** button **(3)** for additional power *(ill. q)*.

OPERATION

Using the chopper

- Disconnect the power plug **(20)** from the wall outlet.

Assembly	• Place the bowl **(16)** on the base **(17)** *(ill. (d))*. • Turn bowl **(16)** clockwise until it locks into place. • Place the stem **(15)** onto the shaft in the middle of the container *(ill. (e)/(f))*. • Place the chop blade **(12)** on the stem **(15)**. Turn slowly until it drops into place *(ill. (g))*. • Put the prepared ingredients into the bowl **(16)** *(ill. (j))*. • Close the bowl **(16)** with the lid **(11)** *(ill. (k))*. Turn the lid until the metal pointer of the lid **(11)** aligns with the upper part of the stem **(15)** to ensure reliable closure of lid. Close locking lid **(11)** by turning clockwise until the tab is aligned with the container handle and locked into position *(ill. (l))*. • Slide the food stopper **(9)** into the feeding chute **(10)** *(ill. (m))*. When inserting, align the railings of the stopper **(9)** to the railings of the chute **(10)**. • Slide the food pusher **(8)** into the tube opening of the food stopper **(9)** *(ill. (n))*.

- Insert the power plug **(20)** into a wall outlet *(ill. (o))*.
- To start processing the food:
  - → Push the **chop blade** button **(7)** or
  - → Set the desired processing time by pushing the **timer** button **(6)** repeatedly and push the **chop blade** button **(7)** to start.

See the function table on page **12** for maximum chopping quantities and recommended chopping times.

Tip: Add liquid ingredients into the bowl **(16)** first before adding food. This way all ingredients are mixed evenly. For best results, cut solid food into approximately 0.5 inch (1.3 cm) to 1 inch (2.5 cm) cubes. Do not process starchy vegetables like potatoes.

- To stop processing, push the on/off button **(1)** *(ill. (p))*.
- Wait until chop blade **(12)** has stopped rotating before removing lid **(11)**.

OPERATION

Using the slicer/grater

- Disconnect the power plug **(20)** from the wall outlet.

Assembly	• Place the bowl **(16)** on the base **(17)** *(ill. ⓓ)*. • Turn bowl **(16)** clockwise until it locks into place. • Place the stem **(15)** onto the shaft in the middle of the container *(ill. ⓔ/ⓕ)*. • Place the slice/shred blade **(13)** on the stem **(15)**. Turn slowly until it drops into place *(ill. ⓘ)*. The reversible slice/shred blade **(13)** has a slicing blade on one side and grating teeth on the other. Face the desired side of the disc up. • Close the bowl **(16)** with the lid **(11)** *(ill. ⓚ)*. Turn the lid until the metal pointer of the lid **(11)** aligns with the upper part of the stem **(15)** to ensure reliable closure of lid. Close locking lid **(11)** by turning clockwise until the tab is aligned with the container handle and locked into position *(ill. ⓛ)*.

- Insert the power plug **(20)** into a wall outlet *(ill. ⓞ)*.
- To slice/grate large food, insert it directly to the feeding chute **(10)**.
- To slice/grate long, thin food, slide the food stopper **(9)** into the feeding chute **(10)** *(ill. ⓜ)*. When inserting, align the railings of the stopper **(9)** to the railings of the chute **(10)**. Long food can be inserted into the tube opening of the food stopper **(9)**.

Caution: Always use the food stopper **(9)** or food pusher **(8)** to push food in direction of the slice/shred blade **(13)**. Never push food through chute with hands.

- To start processing the food:
  → Push the **slice/shred blade** button **(2)**.

See the function table on page **12** for recommended slicing/grating times.

OPERATION

Tip: To slice or grate cheese, select firm cheese such as Cheddar, Monterey jack or Swiss. Place cheese in freezer for 30 minutes before processing.

- To stop processing, push the on/off button **(1)**.
- Wait until slice/shred blade **(13)** has stopped rotating before removing lid **(11)**.

Using the kneader

- Disconnect the power plug **(20)** from the wall outlet.

Assembly	• Place the bowl **(16)** on the base **(17)** *(ill. d)*. • Turn bowl **(16)** clockwise until it locks into place. • Place the stem **(15)** onto the shaft in the middle of the container *(ill. e/f)*. • Place the dough blade **(14)** on the stem **(15)**. Turn slowly until it drops into place *(ill. h)*. • Put the prepared ingredients into the bowl **(16)** *(ill. j)*. • Close the bowl **(16)** with the lid **(11)** *(ill. k)*. • Turn lid until the metal pointer of the lid **(11)** is connecting with the upper part of the stem **(15)** to ensure reliable closure of lid. • Close locking lid **(11)** by turning clockwise until the tab is aligned with the container handle and locked into position *(ill. l)*. • Slide the food stopper **(9)** into the feeding chute **(10)** *(ill. m)*. When inserting, align the railings of the stopper **(9)** to the railings of the chute **(10)**. • Slide the food pusher **(8)** into the tube opening of the food stopper **(9)** *(ill. n)*.

- Insert the power plug **(20)** into a wall outlet *(ill. o)*.
- To start processing the food:
  - → Push the **dough blade** button **(4)** or
  - → Set the desired processing time by pushing the **timer** button **(6)** repeatedly and push the **dough blade** button **(4)** to start.

See the function table on page **12** for maximum kneading quantities and recommended kneading times.

Tip: Add liquid ingredients into the bowl **(16)** first before adding food. This way all ingredients are mixed evenly.

OPERATION

- To stop processing, push the on/off button **(1)**.
- Wait until dough blade **(14)** has stopped rotating before removing lid **(11)**.

Function table

Tool	Types of food	Max vol.	Speed	Time
Chop blade	Meat	17oz / 500g	**chop blade**	15-20 sec
	Cheese	8.8oz / 250g		15-20 sec
	Vegetable	9 cups		15-20 sec
	Fruit	14 cups		15-20 sec
	Chocolate	14oz / 400g		15-20 sec
	Fresh herbs	1 bunch		15-20 sec
Dough blade	Pastry, scones	14oz / 400g	**dough blade**	40 sec / 2 min rest
	Cakes (total weight)	28oz / 800g		40 sec / 2 min rest
	Bread dough	14oz / 400g flour, 8.5oz / 240g water		30 sec / 2 min rest
Slice/shred blade	Vegetables, cheese, potatoes, fruit	bowl filled to the **max** mark	**slice/shred blade**	3 min max.
	Vegetables, cheese, fruit, chocolate			3 min max.

Caution: Do not process for longer than recommended time.
Do not exceed recommended maximum volumes.

Warning: Always turn the food processor off and unplug when not in use.

OPERATION

Shredding cheese

- The times recommended for chilling cheese are based on a freezer temperature of 23F. If your freezer is colder or warmer, you may need to adjust the time to chill the cheese.
- Never try to shred or slice soft cheese like Brie or hard cheese like Romano. Slicing disc or food processor may get damaged.
- Most cheese can be successfully shredded except soft cheese.
- Mozzarella, is the exception, which shreds well if thoroughly chilled. Hard cheese can only be shredded if stored at room temperature.

* It is not recommended to use the slicing blade for cheese.

Cheese type	Chop	Shred	Slice
Soft Cheese			
Mozzazrella	Chilled	Chilled 30 mins in freezer	No
Brie	Chilled	No	No
Cottage	Chilled	No	No
Semi Soft			
Blue	Chilled	Chilled 25 mins in freezer	No
Fontina	Chilled	Chilled 25 mins in freezer	No
Bel Paese	Chilled	Chilled 25 mins in freezer	No
Semi Hard			
Cheddar	Chilled	Chilled 20 mins in freezer	No
Provolone	Chilled	Chilled 20 mins in freezer	No
Swiss	Chilled	Chilled 20 mins in freezer	No
Hard			
Parmesan	Room temperature	Room temperature	No
Roman	Room temperature	Room temperature	No

CLEANING

Always unplug the power plug **(20)** from wall outlet before cleaning.

Clean the food processor after every use. This appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

- Clean base **(17)**, control panel **(18)** and power cord **(20)** with a damp soft cloth.
- Bowl **(16)** and lid **(11)** may be washed by hand in hot soapy water. Do not place in the dishwasher. Do not use abrasives.
- Clean the chop blade **(12)**, slice/shred blade **(13)** and the dough blade **(14)** carefully. The cutting edges are very sharp!
- Always clean the parts that have come into contact with food in hot, soapy water immediately after use.

Warning: Never immerse the food processor in water or other liquids (*ill.* t).

Storage

- Clean and dry all parts before storing.
- Attach the bowl **(16)** to the base **(17)**.
- Attach stem **(15)**, chop blade **(12)**, dough blade **(14)**, and slice/shred blade **(13)**.
- Close bowl **(16)** with the lid **(11)** but do not lock.
- Also place stopper **(9)** and pusher **(8)** on the lid.

- Never wrap cord **(20)** tightly around the appliance; use the cord storage on the bottom of the base **(17)** (*ill.* s).

Releasing suction feet

During use, the food processor is kept firmly in place by its suction feet **(19)**.

- After use, remove all accessories from the base **(17)**. Tilt up appliance to one side first, and then lift up the food processor from the counter.

- Store the food processor in its box or in a clean, dry place.

RECIPES

Pesto

Ingredients:

- 4 Cups packed fresh basil leaves
- 2 peeled garlic clove, crushed with garlic press
- 4 TBSP walnuts
- ½ cup olive oil
- 2 TSP salt
- ½ TSP coarsely ground black pepper
- 1 cup fresh grated Parmesan cheese

Instructions:

- Put chopping blade in food processor before adding ingredients.
- Place all ingredients except the Parmesan cheese in food processor.
- Close lid making sure large plunger is in place.
- Blend ingredients until smooth by pressing the pulse button one to two seconds at a time.
- After blade stops turning remove lid and add Parmesan cheese. (For best results spread cheese evenly over the mixture)
- Blend until all ingredients until evenly mixed by pressing the pulse button.

Salsa

Ingredients:

- 6 Roma Tomatoes
- ½ medium onion
- 2 small peeled cloves of garlic (increase or decrease to taste)
- ½ cup of fresh cilantro (remove stems)
- 2 Jalapeno or Serrano peppers (increase or decrease to taste)
- 2 TBSP lemon juice
- 1 TSP salt
- ¼ bell peppers (Remove the seeds)

Instructions:

- Put chopping blade in food processor before adding ingredients.
- Cut Roma tomatoes in fourths and distribute evenly in the jar.
- Cut ½ medium onion into 4 parts and distribute evenly in jar.
- Cut each peppers in four parts and distribute evenly in jar.
- Cut ¼ bell peppers into 4 parts and distribute evenly in jar
- Add garlic, cilantro, lemon juice, and salt
- Close lid making sure large chute is in place.
- Mix ingredients to desired consistency by pulsing the food processor one to two seconds at a time.

RECIPES

Guacamole

Ingredients:

- 4 avocados
- ¼ large onion
- ½ cup of fresh cilantro (remove stems)
- 2 TSP garlic powder
- 1 TBSP lemon juice
- 2 TSP salt

Instructions:

- Put chopping blade in food processor before adding ingredients.
- Cut avocado in half and remove the seed. Using a spoon scoop the avocado out of the shell and place in the jar. Do not discard the seeds.
- Cut ¼ medium onion into 4 parts and distribute evenly in jar.
- Add garlic powder, cilantro, lemon juice, and salt
- Close lid making sure large plunger is in place.
- Mix ingredients to desired consistency by pulsing the food processor one to two seconds at a time.
- Place Guacamole in a serving dish or in storage container. Place avocado seeds in the guacamole. The seeds will help to keep the Guacamole fresh.

Roasted Red Pepper Hummus

Ingredients:

- 4 red peppers, roasted
- 2 peeled and crushed garlic cloves
- 1 - 15 oz can garbanzo beans. (rinse and drain)
- 3 TBSP lemon juice
- 2 TBSP sesame seed paste. (tahini)
- 3 TBSP olive oil
- 2 TBSP water
- ½ TSP salt
- 1 TSP paprika
- ½ TSP coarse ground black pepper
- ¼ cup fresh cilantro

Instructions:

Roasted Red Peppers

- Pre-heat broiler
- Cut red peppers in half and remove seeds
- Place peppers cut side down on broiler pan
- Broil peppers in oven about 6 inches from heating elements.
- Allow red peppers to blacken (about 10 minutes. Check periodically to make sure they do not over cook)
- Remove from oven and cover with aluminum foil and allow to stand until the peppers are cool enough to handle.
- Remove the blackened skin from pepper and discard skin.

Hummus

- Put chopping blade in food processor before adding ingredients.
- Cut each red pepper into 4 pieces and distribute evenly in the jar. (Save in pieces of roasted pepper)
- Place crushed garlic, garbanzo beans, lemon juice sesame seed paste, olive oil, water, salt, ½ TSP paprika, ground black pepper and cilantro in the jar. Make sure the ingredients are evenly distributed.
- Close lid making sure large plunger is in place.
- Blend ingredients to desired consistency by using the chop function of the food processor. Stop food processor by pressing the power button when Hummus reaches desired consistency.
- Place Hummus on serving dish. And serve with crackers or pita slices.
- To Garnish the Hummus, thinly slice the saved red pepper and place over the Hummus.

Bean Dip

Ingredients:

- 2 – 15.5 oz cans of pinto beans
- 1 cup chicken broth. (Can substitute chicken bouillon)
- ¼ small onion chopped
- ½ cup of fresh cilantro (remove stems)
- 1 TSP vegetable oil
- 1 TSP salt
- ½ TSP garlic powder
- 4 oz cream cheese. (cream cheese should be at room temperature)
- 4 oz sour cream

Instructions:

Beans:

- Place 2 cans of beans with liquid into a large skillet.
- Add chopped onion, cilantro, vegetable oil, salt, and garlic powder to skillet.
- Place skillet on stove at medium high setting. Heat until start to sizzle.
- Stir ingredients frequently until onions turn translucent.
- Add chicken broth and reduce heat to medium.
- Stir occasionally until broth cooks down into beans.
- Allow to cool.

Dip

- Put chopping blade in food processor before adding ingredients.
- Place beans into jar distributing beans evenly in the jar.
- Cut cream cheese into 4 pieces and add to jar.
- Add sour cream to jar.
- Close lid making sure large plunger is in place.
- Mix ingredients to desired consistency by pulsing the food processor one to two seconds at a time.

Mayonnaise

Ingredients:

- 1 large egg
- 1 TSP Dijon mustard
- ½ TSP salt
- ¼ TSP white pepper
- 1½ TSP white vinegar
- 1 cup corn oil
- 1 TBSP lemon juice

Instructions:

- Put chopping blade in food processor before adding ingredients.
- Put egg, mustard, salt and white pepper in jar.
- Close lid making sure large plunder is in place.
- Mix ingredients by using the chop function. Run until evenly mixed.
- Remove small plunger and slowly pour ¾ cup of oil in though the small chute. Allow to mix until mixture reaches a smooth texture.
- Replace the small plunger into the small chute. Pour additional oil into to chute a little at the time. Allow oil to drizzle through the small hole in the plunder. Continue mixing until desired texture is achieved.

Chicken Salad

Ingredients:

- 3 lbs boneless / skinless chicken
- 1 – 2 cups mayonnaise
- ½ medium onion
- 2 TSP salt
- 2 TSP black pepper
- 1 TSP paprika
- ½ - 1 cup chopped green onions
- ½ cup toasted chopped walnuts (optional)

Instructions:

Chicken

- Put chicken, onion, 1 TSP salt and 1 TSP black pepper in a saucepot.
- Add water until water covers the chicken.
- Bring water to gentle boil. Boil chicken until thoroughly cooked.
- Remove chicken.
- Place chopping blade in food processor before adding ingredients.

Chopping chicken

- Place 1/3 of chicken in food processor.
- Chop chicken for 15 seconds or until chicken is ground to a fine mixture.
- Remove from food processor and place in mixing bowl.
- Place the remaining chicken into food processor and chop by pulsing the unit one or two seconds at a time. Chop to desired consistency.

Chicken Salad

- Combine ground chicken, 1 TSP salt, 1 TSP black pepper with 1 cup of mayonnaise. Mix using a spatula.
- Add chopped green onions and toasted chopped walnuts. Mix ingredients until evenly distributed.
- Add chopped chicken and ½ cup of mayonnaise. Mix thoroughly.
- If necessary mix in additional mayonnaise to reach desired consistency.

Pimiento Cheese

Ingredients:

- 1 pound block medium sharp cheddar
- 1½ cup mayonnaise
- 1 – 4 oz jar sliced pimientos. (drained)
- ½ TSP salt
- ½ TSP black pepper

Instructions:

Shredded cheese

- Put Shredding blade in food processor.
- Place lid back on food processor. Make sure lid is properly locked.
- Cut 1 pound of cheddar cheese into blocks that fit in shoot below the safety switch.
- Remove the large plunger and put cheese in. Use shredding function to shred cheese.
- Replace large plunge onto the chute. Shredder disk will start turning. Allow the food processor to shred the cheese. Do not force it. Add additional pieces of cheese when the previous one is completed.

Pimiento Cheese

- Place shredded cheese, mayonnaise, drained pimientos, salt and black pepper into mixing bowl.
- Mix ingredients thoroughly with a spatula.

Artichoke & Spinach Dip

Ingredients:

- 2 TSP lemon juice
- 1 – 6.5 oz jar marinated artichoke hearts. (drained)
- 10 oz frozen spinach
- ½ cup mayonnaise
- ¼ cup grated Parmesan cheese
- 2 TBSP olive oil
- 1 TSP salt

Instructions:

Spinach

- Thaw frozen spinach to room temperature.
- In a sauce pot bring 4 cups of water to a boil.
- Add spinach and 1 TSP salt to boiling water and cook until lightly cooked.
- Drain and dry spinach with paper towel.

Artichoke and Spinach Dip

- Put chopping blade in food processor before adding ingredients.
- Put spinach, artichoke hearts, 2 TSP lemon juice, mayonnaise, Parmesan cheese, and olive oil in the jar. Distribute evenly.
- Close lid making sure large plunder is in place.
- Mix ingredients by using the chop function. Run until evenly mixed.

RECIPES

Peanut Butter

Ingredients:

- 2 cups roasted peanuts
- 2-3 TBSP peanut oil
- ½ TSP salt (omit if using salted peanuts)
- Sugar / sweetener (to taste)

Instructions:

- Put chopping blade in food processor before adding ingredients.
- Place salted peanut butter in jar.
- Drizzle 1 TBSP of peanut oil over the peanuts
- Close lid making sure large plunder is in place.
- Blend ingredients for 5 to 10 seconds using pulse feature.
- Use a rubber spatula to scrape mixture from the sides of the container back into contact with the blade.
- Add ½ TBSP of peanut oil and blend ingredients for 5 to 10 seconds.
- Use rubber spatula to scrape mixture from sides of the container back into contact with the blade.
- Repeat process adding without adding oil until mixture reaches a pasty texture.
- Add oil one TSP at a time to reach desired texture.
- When desired texture is reached sweeten to taste by adding sugar / sweetener. Use pulse feature to mix sugar / sweetener in.

Cream of Asparagus

Ingredients:

- 1 TBSP butter
- 1 small onion (chopped)
- 2 cups asparagus (1 inch pieces)
- ½ TSP salt
- ½ TSP black pepper
- 1 - 15 oz can chicken broth
- 1 cup half-and-half

Instructions:

- In a saucepan sauté onions using butter.
- Turn the stove to med heat and add asparagus and cook 1 minute
- Add salt, pepper and chicken broth. Bring to boil stirring frequently.
- Reduce heat and simmer until Asparagus is tender.
- Put chopping blade in food processor before adding ingredients.
- Add mixture to food processor and close lid making sure the large plunger is in place. Remove small plunger to allow steam to escape.
- Blend ingredients until mixture is smooth by using the chopping function.
- Return mixture to saucepan and add half-and-half. Heat in low to medium heat and stir. Heat until mixture is evenly heated. Heat to serving temperature only.

Cream of Squash

Ingredients:

- 1 TBSP butter
- 1 small onion (chopped)
- 2 cups sliced yellow squash
- ½ TSP salt
- ½ TSP black pepper
- 1 - 15 oz can chicken broth
- 1 cup half-and-half

Instructions:

- In a saucepan sauté onions using butter.
- Turn the stove to med heat and add squash until squash softens
- Add salt, pepper and chicken broth. Bring to boil stirring frequently.
- Reduce heat and simmer for 5 minutes.
- Put chopping blade in food processor before adding ingredients.
- Add mixture to food processor and close lid making sure the large plunger is in place. Remove small plunger to allow steam to escape.
- Blend ingredients until mixture is smooth by using the chopping function.
- Return mixture to saucepan and add half-and-half. Heat in low to medium heat and stir. Heat until mixture is evenly heated. Heat to serving temperature only.

RECIPES

Cream of Spinach

Ingredients:

- 1 TBSP butter
- 1 small onion (chopped)
- 2 cups chopped spinach frozen (thawed to room temperature)
- ½ TSP salt
- ½ TSP black pepper
- 1 - 15 oz can chicken broth
- 1 cup half-and-half

Instructions:

- In a saucepan sauté onions using butter.
- Turn the stove to med heat and add spinach until spinach is evenly cooked
- Add salt, pepper and chicken broth. Bring to boil stirring frequently.
- Reduce heat and simmer for 5 minutes.
- Put chopping blade in food processor before adding ingredients.
- Add mixture to food processor and close lid making sure the large plunger is in place. Remove small plunger to allow steam to escape.
- Blend ingredients until mixture is smooth by using the chopping function.
- Return mixture to saucepan and add half-and-half. Heat in low to medium heat and stir. Heat until mixture is evenly heated. Heat to serving temperature only.

Dinner Roll

Ingredients:

- ½ Cup of water (110 degrees F)
- 1 package yeast (Do not use quick rising yeast)
- ¼ cup melted butter
- ½ cup sugar
- 1 large egg
- 1 TSP salt
- 2 – 2 ½ cups flour

Instructions:

- Combine warm water with yeast in a bowl; allow to stand for 5 minutes.
- Melt butter and add to water and yeast mixture.
- Add egg to water, yeast and butter, gently stir ingredients.
- Put dough blade in food processor before adding ingredients.
- Place 2 cups of he flour, salt and sugar in food processor jar.
- Add salt, pepper and chicken broth. Bring to boil stirring frequently.
- Close lid making sure the large plunger is in place.
- Use dough function to mix dry ingredients. (3 to 5 seconds)
- Remove small plunger.
- Slowly add liquid mixture in through the small chute.
- When dough has formed into a small ball stop unit and look at dough. If dough is sticky or wet add a table spoon of flour and mix using dough function. Stop when desired texture is achieved.
- Remove dough ball from food processor and lightly coat it with olive oil. Place in bowl and cover with aluminum foil.
- Place in refrigerator for at least 2 hours.
- Grease a baking pan.
- Turn dough onto floured surface.
- Divide into 12 equal pieces.
- Roll each piece out into a smooth round ball.
- Place in rows on greased pan.
- Cover and let rise until size has doubled.
- Preheat oven to 375 degrees F.
- Bake until golden brown.

Homemade Biscuits

Ingredients:

- 2 cups sifted flour
- 3 TSP baking powder
- 4 TSBP butter (softened and cut into 4 pieces
- ½ TSP salt
- ¾ butter milk

RECIPES

Instructions:

- Sift flour into bowl
- Mix flour with salt and baking powder
- Put dough blade in food processor before adding ingredients.
- Put dry ingredients food processor jar. Place butter on top of dry ingredients
- Close lid making sure the large plunger is in place.
- Use dough function to mix dry ingredients. (3 to 5 seconds)
- Remove the small plunger and slowly add butter milk through small chute.
- When ingredients mix into a soft dough stop the food processor.
- Turn out on slight floured surface and gently knead. Knead enough to shape.
- Roll ½ inch thick and cut with 2 inch floured biscuit cutter.
- Bake on ungreased sheet in a 400 degree oven for 12 -15 minutes.

TROUBLESHOOTING

Problem	Possible Cause	Solution
The motor works very slowly.	• Too many ingredients in the container.	• Remove some foods and restart.
The motor does not work.	• Too many foods in the container. • The motor is damaged.	• Remove some foods and restart.

If additional assistance is needed, please contact our Customer Assistance at 1.877.207.0923 (U.S.) or 1.877.556.0973 (Canada).

TECHNICAL DATA

Rated voltage:	120V ~60Hz
Rated current:	4A
Rated power input:	500W
Filling capacity:	112oz (3.2kg)
Dimensions:	275mm (L) x262mm (W) x 405mm (H)
Weight (without package):	3.5kg

CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

Model Number: _____ Product Name: _____

Customer Assistance Number 1.877.207.0923 (U.S.) or 1.877.556.0973 (Canada).
Keep these numbers for future reference!
For more information, please visit us at WWW.GEHOUSEWARES.COM

Two-year limited warranty

What does your warranty cover?

- Any defect in material or workmanship.

For how long after the original purchase?

- Two years.

What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar GE branded product of equal or greater value.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-877-207-0923 (U.S.) or 1-877-556-0973 (Canada).

What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, GE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

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